



**TRIM-RITE FOOD CORP.
PRODUCT SPECIFICATION**

Product Code: 3780

Product: Pork Boneless Ham Rollout Blue (Shank Off) Frozen

Cutting/Boning Instructions

This item is prepared from item No. 401 and consists of the following muscles: Outside, Inside, Knuckle, Lite Butt, Inner Shank and Tender Tip.

Trim Specs: Skin, bones and glands are removed, the Inside and Knuckle muscles will be separated at its natural seam, and all remaining muscles are to remain intact. The Boneless Ham Rollout must be free of skin, bone and cartilage.

Additional Description: Star fat to be removed trimmed to the blue

Average Weight: Random

Packaging Specifications

Storage: Maintain Frozen

Pack Style: Vacuum Packed

Case Wt: Random Catch Weight

Pcs/Bag: 1

Bags/Box: 2

Country of Origin

Country of Origin: Product of USA

Quality Control:

Critical Defect Criteria 1) Any bone chip greater than ½” in any dimension. 2) Foreign objects. 3) Abscesses. 4) Glands.

Major Defect Criteria 1) Fat thickness exceeding ¼” covering a surface of 1 square inch or more. 2) Loose fat pieces greater than ½”. 3) Heavy blood clotting, blood flashing or bruise greater than 1” 4) Any bone chip ¼ to ½” in any dimension.

Minor Defect Criteria 1) Fat thickness exceeding customer request exceeding 1/8” of 1 square inch or more. 2) Any blood clot or bruise greater than ½” and less than 1” in its greatest dimension.

3) Any bone chip up to ¼” in any dimension.

Quality Control Measures:

- 1) Random inspection by QA prior to bagging.
- 2) Box weight inspections after packaging

